

D77000

User Manual

Cooker



IMPORTANT SAFETY INFORMATION



This appliance is intended for cooking purposes only. It must not be used for other purposes, for example room heating.



This appliance is not suitable for installation in flats or other multi occupancy dwellings as defined in clause 8.2.1 of IGE/G/5.

These warnings are provided in the interests of your safety. Ensure that you understand them all before installing or using the appliance. Your safety is of paramount importance. If you are unsure about any of the information in this book contact the Customer Care Department.

INSTALLATION

The appliance must be installed according to the instructions supplied. The installation work must be undertaken by a competent person as stated in the Gas Safety (Installation & Use) Regulations Current Editions and the IEE Wiring Regulations.

The appliance should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

It is important that the appliance is suitable for your gas supply. Your installer should check the rating plate.

Make sure that a stability chain is fitted.

The appliance must be installed in an adequately ventilated room.

If the appliance is to be placed on a base, measures must be taken to prevent the appliance from slipping from the base.

This appliance is heavy and care **must** be taken when moving it.

Do not attempt to lift or move this appliance by the handles.

All packaging, both inside and outside the appliance must be removed before the appliance is used.

It is dangerous to alter the specifications or modify the appliance in any way.

After installation please dispose of the packaging with due regard for safety and the environment. Your local authority can arrange this.

CHILD SAFETY

Do not allow children to play with any part of the packaging.

Do not allow children to sit or climb on the drop down doors.

This appliance is not intended for use by children and other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.

Children should be supervised to ensure that they do not play with the appliance.

CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.

DURING USE

This appliance is not intended to be operated by means of an external timer or separate remote control system.



The grill door must be left open when grilling.

This appliance has been designed for domestic use to cook edible foodstuffs only and must **not** be used for any other purposes.

Take great care when heating fats and oils as they will ignite if they become too **hot**.

When you are lighting any burner check that it is lit before you leave the appliance. When turning off a burner, **do not** leave the appliance until the flame has gone out.

Never place plastic or any other material which may melt in or on the oven.

Do not leave the grill pan handle in position when grilling as it will become **hot**.

Always support the grill pan when it is in the withdrawn or partially withdrawn position.

Always use oven gloves to remove and place food in the oven.

Ensure cooking utensils are large enough to contain foods to prevent spillages and boil overs.

During use the appliance becomes hot. Care should be taken to avoid touching the heating elements inside the oven.

Ensure that all vents are not obstructed to ensure ventilation of the oven cavity.

Never line any part of the appliance with foil.

Always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.

Never leave the appliance unattended when the oven doors are open.

Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

Ensure that all control knobs are in the **OFF** position when not in use.

Do not stand on the appliance or on the open oven doors.

Do not hang towels, dishcloths or clothes from the appliance or its handles.

Do not use this appliance if it is in contact with water. **Never** operate it with wet hands.

CLEANING AND MAINTENANCE

For hygiene and safety reasons this appliance should be kept clean at all times. A build up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Do not leave cookware containing foodstuffs, e.g. fat or oil in the appliance in case it is inadvertently switched on.

Do not disconnect the appliance from the gas supply if the supply pipe does not have a bayonet connection as described in the installation section. If this is the case contact the person who installed the appliance.

Always allow the appliance to cool before switching off at the wall prior to carrying out any cleaning /maintenance work.

Only clean this appliance in accordance with the instructions given in this book.

Never use steam or high pressure steam cleaners to clean the appliance.

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To help you the following symbols will be found in the text.




Hints and Tips



Safety Instructions.

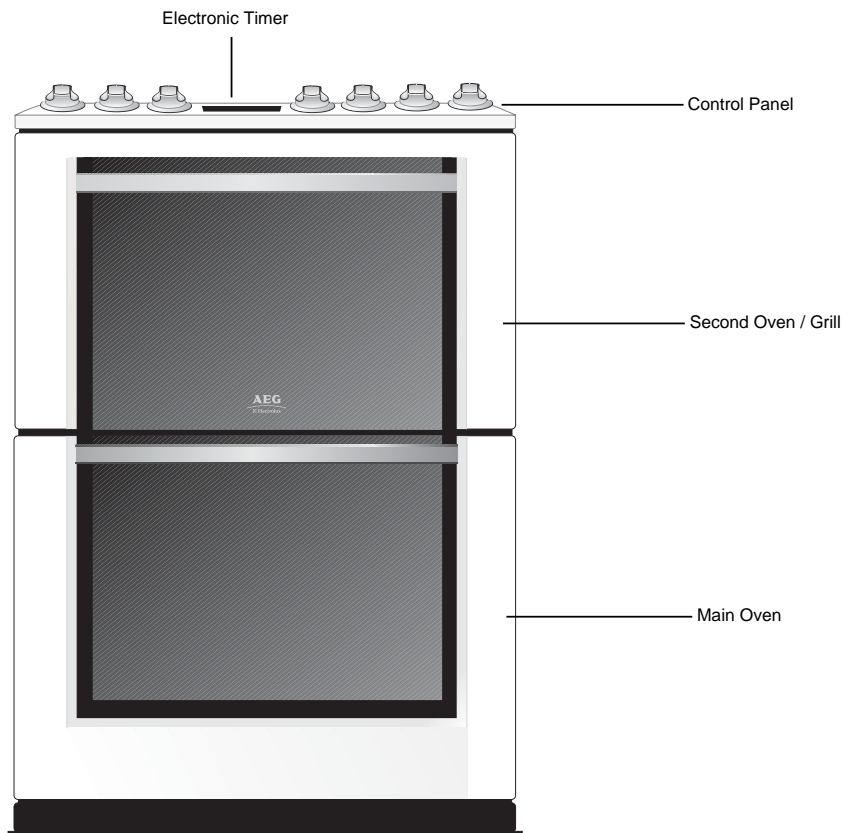
Please read the instruction book carefully before use and retain for future reference.

AT THE END OF THE APPLIANCE'S LIFE

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

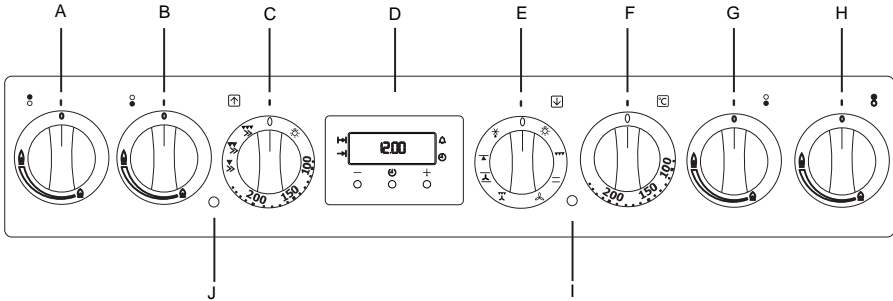
DESCRIPTION OF THE APPLIANCE

SLIP-IN DUEL FUEL MULTIFUNCTION DOUBLE OVEN



GETTING TO KNOW YOUR APPLIANCE

THE CONTROL PANEL



FEATURES

- A - Hotplate Control
- B - Hotplate Control
- C - Second Oven/Grill Temperature Control
- D - Electronic Timer
- E - Main Oven Multifunction Selector



Defrost



Bottom Heat



Pizza



Fan Roasting



PROFI Hot air



Conventional Cooking



Main Oven Grill



Interior-Lighting

- F - Main Oven Temperature Control
- G - Hotplate Control
- H - Hotplate Control
- I - Main Oven Indicator Neon
- J - Second Oven/Grill Indicator Neon

BEFORE USING THE APPLIANCE

RATING PLATE

This is situated on the lower front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable). The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate.

Do not remove the rating plate from the appliance as this may invalidate the guarantee.

PREPARING TO USE YOUR APPLIANCE

Wipe over the base of the oven(s) with a soft cloth and hot soapy water and wash the furniture before use. We suggest that you run the oven(s) and grill for 10 – 15 minutes at maximum temperature, to burn off any residue from their surfaces. Accessible parts may become hotter than in normal use. Children should be kept away. During this period an odour may be emitted, it is therefore advisable to open a window for ventilation.

THE COOLING FAN FOR THE CONTROLS

The cooling fan comes on immediately when the grill/second oven is switched on and after a short time when the main oven is in use. It may run on after the controls are switched off until the appliance has cooled. During the initial period the cooling fan may turn ON and OFF, this is quite normal.



Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning or maintenance work.

CONTROL PANEL INDICATOR NEON(S)

The indicator neon will operate when the grill (where applicable) or oven(s) is switched on. The indicator neon will glow. It may turn on and off during use to show that the setting is being maintained. If the neon does not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting.

CONDENSATION AND STEAM

When food is heated it produces steam similar to a boiling kettle. The vents allow some of this steam to escape. However, always stand back from the appliance when opening the door(s) to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance. To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

For your safety wall coverings at the rear of the appliance should be securely fixed to the wall.

COOKWARE

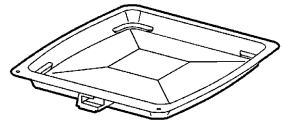
Baking trays, dishes etc., should not be placed directly against the grid covering the fan at the back of the oven.

Do not use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance.

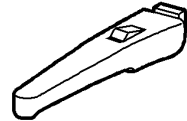
GRILL AND OVEN FURNITURE

The following items of grill and oven furniture have been supplied with the appliance. If you require replacements of any of the items listed below please contact your local Service Force Centre, quoting the relevant part number.

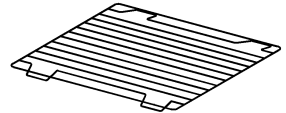
1 grill pan
(349099801)



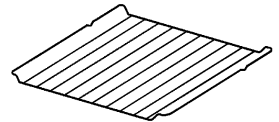
1 grill pan handle
(349100501)



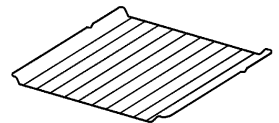
1 grill pan grid
(311757500)



1 cranked shelf
(for grilling and second oven cooking)



2 cranked shelves
(for main oven cooking)



THE TIMER

KEY

- A COOK TIME
- B END TIME
- C COUNTDOWN
- D TIME
- E DECREASE CONTROL
- F SELECTOR CONTROL
- G INCREASE CONTROL

NOTE:

The time of day must be set before the main oven will operate manually.

1. HOW TO SET THE TIME OF DAY

The oven has a 24 hour clock.

When the electricity supply is first switched ON, the display will show 12.00 and the 'Time' (⌚) indicator neon will flash as Fig. 1.

To set the correct time press the increase control button (+) and if necessary, the decrease control button (-) until the correct time on the 24 hour clock is reached, e.g. 10.00am as Fig.2. The 'Time' indicator neon (⌚) will flash for 5 seconds and then go out.

Note: The increase and decrease control buttons operate slowly at first, and then more rapidly. They should be pressed separately.

2. HOW TO SET THE COUNTDOWN

The 'Countdown' gives an audible reminder at the end of any period of cooking. This cooking period may be up to 2 hrs 30 mins. It is not part of the automatic control.

To set, press the Selector Control button (⏸) until the 'Countdown' indicator neon (⏸) is illuminated the display reads 0.00 as Fig.3.

To set the correct time duration depress the increase control (+) until the display indicates the interval to be timed, e.g. 1hr 45 mins as Fig. 4. If necessary depress the decrease control (-) to achieve the correct time interval.

NOTE: This must be completed within 5 seconds of first pressing the Selector Control button.

During the operation of the 'Countdown', the remaining time period will be shown in the display. The 'Countdown' will sound intermittently for up to 2 minutes at the end of the timed period. The sound can be stopped by pressing any button.

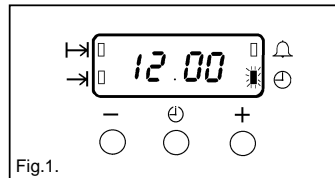
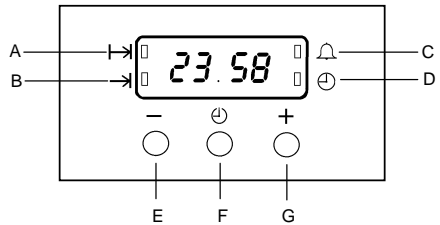


Fig.1.

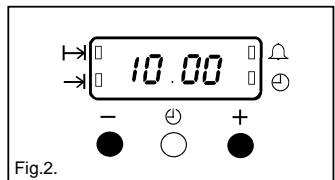


Fig.2.

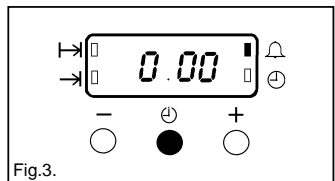


Fig.3.

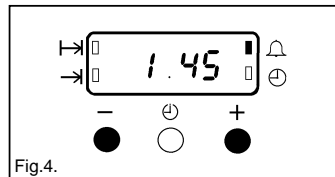


Fig.4.

TO CANCEL THE COUNTDOWN

If you change your mind and want to cancel the 'Countdown', press the Selector Control button until the 'Countdown' indicator neon (Δ) flashes and then the decrease control (-) until 0.00 shows in the display as Fig. 5. The 'Countdown' indicator neon (Δ) will continue to flash for a few seconds and then return to the time of day.

3. SETTING THE OVEN TIMER CONTROL

The main oven only can be automatically timed. When using the timer control for the very first time, it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly and you will feel confident to leave a meal to cook automatically in the future.

A) TO SET THE TIMER TO SWITCH ON AND OFF AUTOMATICALLY

- i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 9.am. as Fig. 6.
- ii) Place food in the oven.
- iii) To set the length of cooking time, press the Selector control button (Δ) until the 'Cook Time' indicator neon is illuminated (\rightarrow). Press the increase control (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 7. If necessary depress the decrease control (-) until the correct time interval is achieved. The maximum cooking time is 10 hours.
- iv) Release the buttons. The 'Cook Time' indicator neon (\rightarrow) will be illuminated.

Remember, this must be completed within 5 seconds of first pressing the Selector Control button.

- v) To set the 'End Time'. Press the Selector Control button until the 'End Time' indicator neon (\rightarrow) flashes. Press the increase control (+) until the required stop time is displayed, e.g. 12.15 p.m. as Fig. 8. If necessary depress the decrease control (-) until the correct time interval is achieved.
- vi) Release the buttons. The time of day will be displayed after 5 seconds. The 'Cook Time' (\rightarrow) and 'End Time' (\rightarrow) indicator neons will be illuminated.

The 'End Time' must not be more than 23 hours 59 minutes from the time of day. For example, if the time of day is 09.00 a.m., the latest 'End Time' would be 08.59 a.m. the next day.

- vii) Set the main oven control to the required temperature. The oven indicator neon should be OFF.

NOTE: When the automatic timed period starts, the oven indicator neon will glow. It may turn on and off during use to show that the setting is being maintained.

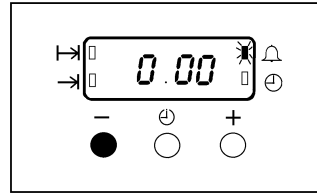


Fig.5.

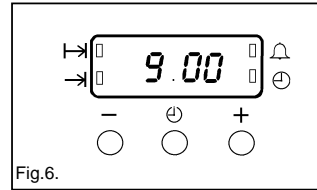


Fig.6.

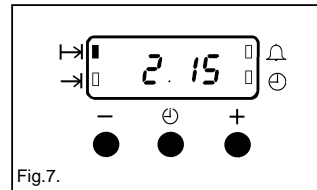


Fig.7.

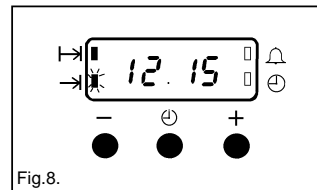






Fig.8.

B) TO SET THE TIMER TO SWITCH OFF ONLY

- i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 10.00am as Fig. 9.
- ii) Place food in the oven.
- iii) To set the length of cooking time, press the Selector Control button until the 'Cook Time' () indicator neon is illuminated. Press the increase control (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 10. Depress the decrease control (-) if necessary.
- iv) Release the buttons. The 'Cook Time' indicator neon () will illuminate and the time of day will be displayed after 5 seconds.
- v) Set the oven temperature. The oven indicator neon should be ON.
- vi) To check the 'End Time' during the cooking period, simply press the Selector Control button once and the remaining time will be displayed, as Fig. 11.

4. TO CANCEL AN AUTOMATIC PROGRAMME

- i) To cancel an automatic programme press the Selector Control button until the 'Cook Time' indicator neon () flashes. Press the decrease control (-) until the display reads 0.00 as Fig. 12.
- ii) Release the buttons. The 'Cook Time' indicator neon () will flash and after 5 seconds return to the time of day.
- iii) Turn off the oven controls.

5. TO RETURN THE APPLIANCE TO MANUAL

At the end of a timed cooking period, the indicator neon will flash and an alarm will sound for up to 2 minutes.

- i) To stop the sound press any of the three buttons, as Fig. 13.
- ii) The display will return to the time of day.
- iii) Turn off the oven controls.

6. THINGS TO NOTE

- In the event of an interruption of the electricity supply, the timer will reset itself to zero, and all programming will be cancelled.

7. AUTOMATIC COOKING

It is advisable to leave food in the oven for as short a time as possible before automatic cooking. Always ensure commercially prepared food is well within its use by date and that home prepared food is fresh and of good quality.

When cooking is complete, **do not** leave food to stand in the oven, but remove and cool it quickly if the food is not to be consumed immediately.

Always ensure food in the oven has been covered before cooking if it is not possible to remove food immediately after cooking.

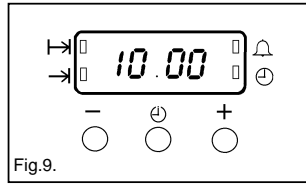


Fig.9.

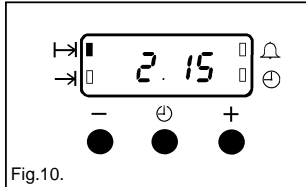


Fig.10.

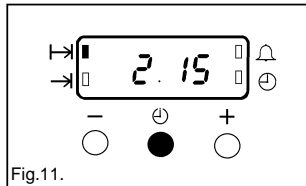


Fig.11.

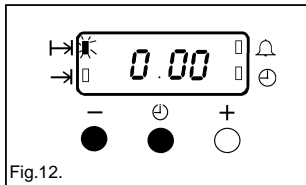


Fig.12.

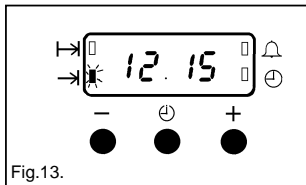


Fig.13.

THE HOB

The gas hob has different burner sizes to suit different types of cooking:

To ensure maximum burner efficiency only use pots and pans with flat bases appropriate to the burner size used.

Larger burner (Rapid or triple crown where applicable) - use a large pan for food such as chips.

Medium burners (Normal) - use for everyday cooking.

Small burner (Simmer) - use for simmering foods such as soups and stews.

The largest pan which you should use on any burner is 230mm (9"). The base of the smallest pan should not measure less than 100mm (4").



Ensure the pan supports are correctly fitted before using the hob.

TO LIGHT THE HOB BURNERS

The hob ignition works by means of an electric spark system.

1. Lift up the lid. You cannot use the hob when the lid is down.
2. Push in and hold the control knob, turn to the large flame symbol (highest setting) and press the ignition button immediately. Keep the control knob depressed for up to 5 seconds, but no longer than 10 seconds. After this time release the controls. The flame should remain alight. If after 10 seconds the burner has not lit, stop operating the appliance and wait at least 1 min before attempting a further ignition of the burner.
3. When the burner has lit release the control and ignition button, adjust the setting as required.



Warning: If the ignition button is not pressed immediately a build up of gas may cause the flame to spread.



If you close the lid of the appliance while any of the hotplate burners are lit, the gas will go out. This is because it would be dangerous if the burners stayed on when the lid was closed.

Always use the control knob to turn off a burner. Do not use the lid as a cut-off device. This will only cut off the gas when the lid is closed. The gas will flow again when the lid is opened.

TO TURN OFF ANY BURNER

1. Turn the control knob to the off position.



When lighting any burner, ensure that it is lit before you leave the appliance. When turning off a burner, ensure the flame has gone out before leaving the appliance.



In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least 1 min.

THINGS TO NOTE

If you are having any difficulty lighting a hob burner turn all the hob controls off and make sure the burner parts have been replaced correctly.



HINTS AND TIPS

- **Do not** overfill pans or they will boil over.
- **Do not** use pans with very heavy handles which cause the pan to tip.
- **Do not** close the lid until the appliance has cooled down.



Do not use the lid as a work surface or chopping board. This could damage the glass and reduce its strength.



Place pans on the centre of the burners. Position pans so the handles cannot be accidentally knocked or overhang the appliance. Lift pans on and off the pan supports. Do not slide them across the hob.

- **Do not** leave accidental spillage on the hob or removable parts. The spillage should be wiped up and the parts washed and carefully dried as soon as the hob, pan supports and burner parts are cool enough to touch.
- A flat based Wok will stand stable on the pan supports. If you use a round Wok with a collar support, the collar must be the open wirework type otherwise the performance of the burner will be affected.



Take care to avoid burns and scalds when reaching across the hotplate.







Take extra care when deep fat frying, do not cover the pan with a lid. Do not leave a pan unattended. If the pan catches fire, leave it where it is and turn off all controls. Place a damp cloth or a fitting lid over the pan to smother the flames. Never put water on the fire. Leave to cool for 30 minutes.

THE DUAL GRILL

CAUTION – Accessible parts may be hot when the grill is in use. Young children should be kept away.

USING THE DUAL GRILL

The grill is a dual circuit grill which means that the full area of the grill can be used, or for economy purposes, the centre section only can be used when cooking smaller quantities of food.

- Turn the second oven/grill control clockwise to the full power setting (), then turn down as necessary.
The grill settings are as follows:-
- () full grill area at 1/4 power.
- () centre grill area at full power.
- () full grill area at full power.

THINGS TO NOTE

- The cooling fan will operate.
- Some smoke from fat splashes may be evident as the grill cleans itself.
- The second oven **cannot** be operated when the grill is in use.
- To ensure optimal cooking performance the elements have been carefully designed, so that only the inner element glows red. The outer element is hot, but will remain dark in colour. This gives you best possible cooking results.

THE GRILL PAN AND HANDLE

The grill pan is supplied with a removable handle.

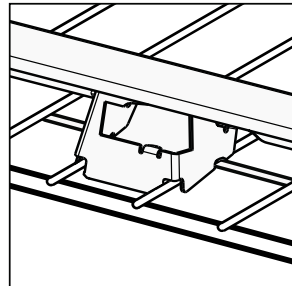
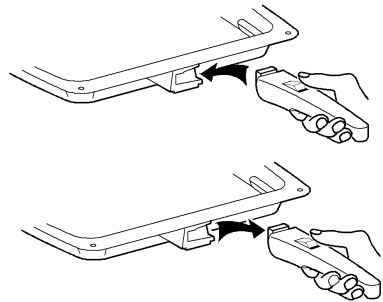
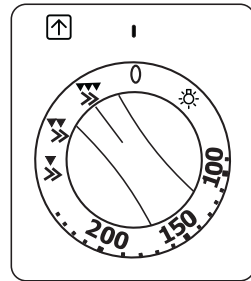
To attach the handle, press the button on the handle with the thumb and insert the lip into the widest part of the bracket. Slide the handle towards the left and release the button.

Ensure the handle is correctly located.

To remove the handle, press the button on the handle with the thumb and slide the handle towards the right. Release the button.

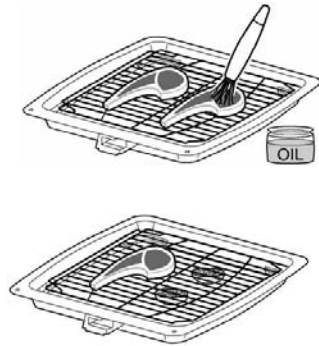
Always remove the grill pan handle during grilling.

Place the grill pan on the shelf so that the pan is positioned centrally beneath the grill. Ensure that the cut out on the underside of the handle bracket locates between the bars of the shelf and over the cross bar on the shelf.



i HINTS AND TIPS

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices.
- Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.
- When toasting bread, use the shelf in position 5 with the grid in the 'high' position.
- Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary during cooking.
- The food should be turned over during cooking as required.



GRILLING CHART

FOOD	POSITION	GRILL TIME (mins in total)
Bacon Rashers	Adjust	5 - 6
Beefburgers		10 - 15
Chicken Joints	grill	30 - 40
Chops – Lamb Pork	setting	15 - 20
	and	20 - 30
Fish – Whole Trout/Mackerel	grill	15 - 25
Fillets - Plaice/Cod	pan	10 - 15
Kebabs	grid	20 - 30
Kidneys – Lamb/Pig	to	8 - 12
Liver – Lamb/Pig	suit	10 - 20
Sausages	different	15 - 20
	thicknesses	
Steaks – Rare Medium Well Done	of	6 - 12
	food	12 - 16
		14 - 20
Toasted Sandwiches		3 - 4

The times quoted above are given as a guide and should be adjusted to suit personal taste.

THE SECOND OVEN

The second oven is the smaller of the two ovens. It is heated by elements in the top and bottom of the oven. It is designed for cooking smaller quantities of food. It gives especially good results if used to cook fruit cakes, sweets and savoury flans or quiche.

The second oven is also ideal for use as warming compartment to warm dishes and keep food hot. Use the second oven when you want to warm plates. Use the lowest setting on the second oven temperature control.

USING THE SECOND OVEN

- Turn the second oven temperature control to the required setting.

THINGS TO NOTE

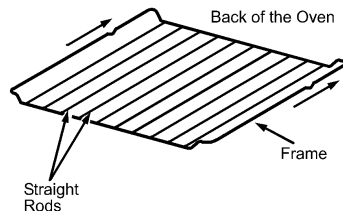
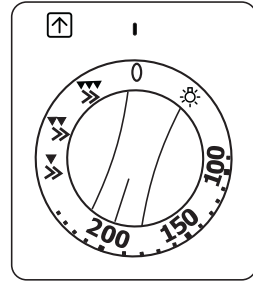
- The interior-lighting will illuminate.
- The indicator neon will glow. It may turn ON and OFF during use to show that the setting is being maintained.
- The cooling fan for the controls may operate after a time.
- The grill cannot be operated when the second oven is in use.



Do not place dishes, tins and trays directly on the oven base as it becomes very hot and damage will occur.

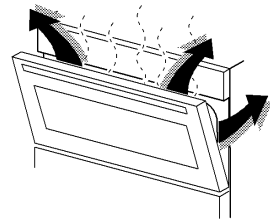
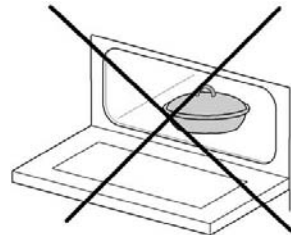
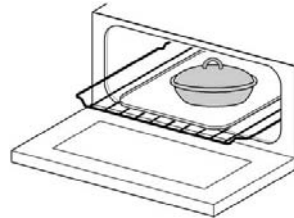
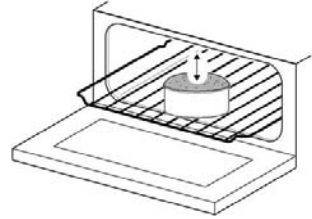
TO FIT THE SECOND OVEN SHELF

The shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. To remove a shelf slide the shelf towards you until the shelf stop is reached. Tilt shelf up at the front to that the stops clear the side supports. Lift shelf clear. To install a shelf, reverse the above steps. Each shelf position has an upper and lower support wire, ensure the shelf is placed between these two support wires.



HINTS AND TIPS

- Arrange the shelves in the required positions before switching the oven ON. Shelf positions are counted from the bottom upwards.
- There should always be at least 2.5cm (1") between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings etc. When cooking cakes, pastry, scones bread etc., place the tins or baking trays centrally on the shelf.
- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.
- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.
- The material and finish of the baking tray and dishes used affect base browning. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- Because of the smaller cooking space and lower temperatures, shorter cooking times are sometimes required. Be guided by the recommendations given in the cooking chart.
- **Do not** place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.
- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.



Do not place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.

SECOND OVEN COOKING CHART

FOOD		SECOND OVEN		
		POSITION	COOKING TEMP°C	APPROX COOK TIME (m)
Biscuits		4	170 - 190	10 - 20
Bread		1	200 - 220	25 - 30
Bread rolls/buns		1	200 - 220	15 - 20
Cakes:	Small & Queen	4	170 - 180	18 - 25
	Sponges	3	160 - 170	18 - 20
Victoria Sandwich		3	150 - 160	18 - 25
Madeira		2	140 - 150	1¼ - 1½h
Rich Fruit		2	130 - 140	2¼ - 2½h
Christmas		1	130 - 140	3 - 4½h
				depends on size
Gingerbread		3	140 - 150	1¼ - 1½h
Meringues		2	90 - 100	2¼ - 3h
Flapjack		3	170 - 180	25 - 30
Shortbread		3	140 - 150	45 - 65
Casseroles:	Beef/Lamb	2	140 - 160	2½ - 3h
	Chicken	2	180 - 190	1¼ - 1½h
Convenience Foods			Follow manufacturer's instructions	
Fish		3	170 - 190	20 - 30
Fish Pie (Potato Topped)		2	190 - 200	20 - 25
Fruit Pies, Crumbles		2	190 - 200	40 - 50
Milk Puddings		3	140 - 150	1½ - 2h
Pasta Lasagne etc.		3	170 - 180	40 - 45
Pastry:	Choux	3	180 - 190	30 - 35
	Eclairs, Profiteroles	3	170 - 180	20 - 30
	Flaky/Puff Pies	3	210 - 220	25 - 40
Shortcrust	Mince Pies	3	190 - 200	15 - 20
	Meat Pies	3	190 - 210	25 - 35
Quiche, Tarts, Flans		3	180 - 200	25 - 45
Roasting Meat, Poultry		2	160 - 180	see roasting chart
Scones		4	220 - 230	8 - 12
Shepherd's Pie		2	190 - 200	30 - 40
Soufflés		3	170 - 180	20 - 30
Vegetables:	Baked Jacket Potatoes	3	180 - 190	1 - 1½h
	Roast Potatoes	4	180 - 190	1 - 1½h
Yorkshire Puddings:	Large	4	210 - 220	15 - 25
	Individual	4	210 - 220	15 - 25

Note: Shelf positions are counted from the bottom of the oven.

MAIN OVEN GRILL



CAUTION – Accessible parts may be hot when the grill is in use. Young children should be kept away.

USING MAIN OVEN GRILL

- Turn the main oven multifunction selector to grill.▼▼
- Turn the main oven temperature control to the required setting.

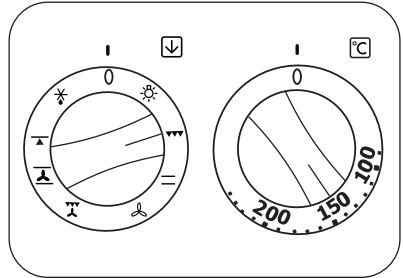
THINGS TO NOTE

- The cooling fan for the controls may operate after a time.
- The interior-lighting will illuminate.
- Some internal noise may be heard during operation. This is quite normal.
- The grill may be used with the door open or with the door closed.



HINTS AND TIPS

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices.
- Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.



- Accompaniments such as tomatoes and mushrooms may be placed around the outer edges or underneath the grid when grilling meats.
- When toasting bread, we suggest that the top runner position is used with the grid in its 'high' position.
- Preheat the grill on full setting for a few minutes to seal meat or for toasting. Adjust the heat setting and the shelf position as necessary during cooking.
- The food should be turned over during cooking as required.



GRILLING CHART


FOOD	POSITION	GRILL TIME (mins in total)
Bacon Rashers	Adjust	5 - 6
Beefburgers		10 - 15
Chicken Joints	grill	30 - 40
Chops – Lamb Pork	setting	15 - 20
	and	20 - 30
Fish – Whole Trout/Mackerel	grill	15 - 25
Fillets - Plaice/Cod	pan	10 - 15
Kebabs	grid	20 - 30
Kidneys – Lamb/Pig	to	8 - 12
Liver – Lamb/Pig	suit	10 - 20
Sausages	different	15 - 20
Steaks – Rare Medium Well Done	thicknesses	6 - 12
	of	12 - 16
	of	14 - 20
Toasted Sandwiches	food	3 - 4

The times quoted above are given as a guide and should be adjusted to suit personal taste.

CONVENTIONAL COOKING

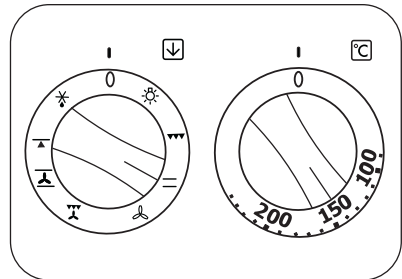
This form of cooking gives you the opportunity to cook without the fan in operation. It is particularly suitable for dishes which require extra base browning such as pies, quiches and flans. Gratin's, lasagne and hotpots which require extra top browning also cook well in the conventional oven. For best results cook on one level.

USING CONVENTIONAL COOKING

- Turn the main oven multifunction selector to Conventional Cooking. 
- Turn the main oven temperature control to the required setting.

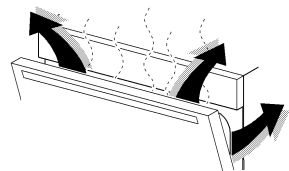
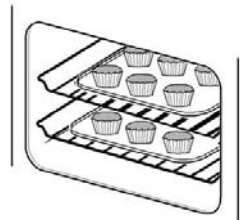
THINGS TO NOTE

- The cooling fan for the controls may operate after a time.
- The interior-lighting will illuminate.
- If an automatic programme has been set, the oven fan and light do not come on until cooking begins.
- Some internal noise may be heard during operation. This is quite normal.



i HINTS AND TIPS

- Single level cooking gives best results. If you require more than one level of cooking use the main fan oven.
- The middle shelf allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning raise, the shelf position.
- There should always be at least 2.5cm (1") between the top of the food and the grill element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings etc. When cooking cakes, pastry, scones bread etc., place the tins or baking trays centrally on the shelf.
- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray or dish to allow for maximum circulation.
- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.
- The material and finish of the baking tray and dishes used will affect the degree of base browning. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- **Do not** place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.
- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.



Do not place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.

PROFI HOT AIR COOKING

The fan oven is particularly suitable for cooking larger quantities of food. The advantages of fan oven cooking are:

PREHEATING

The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven. Without preheating however, you may need to add an extra 5 – 10 minutes on the recommended cooking times. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.


COOKING TEMPERATURES

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the cooking chart. As a guide reduce temperatures by about 20°C – 25°C for your own recipes, using a conventional oven.

BATCH BAKING

The fan oven cooks evenly on both shelf levels, especially useful when batch baking.

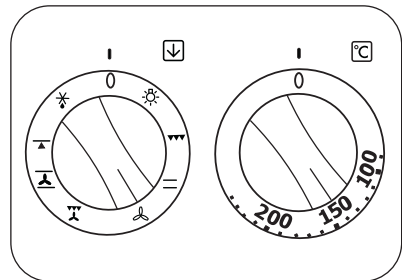
USING PROFI HOT AIR COOKING

- Turn the main oven multifunction selector to PROFI Hot air Cooking. 
- Turn the main oven temperature control to the required setting.

THINGS TO NOTE

- The cooling fan for the controls may operate after a time.
- The interior-lighting will illuminate.
- If an automatic programme has been set, the oven fan and light do not come on until cooking begins.
- Some internal noise may be heard during operation. This is quite normal.

To ensure optimal performance when cooking convenience foods, pizza or frozen and chilled ready meals, always preheat the oven first.



TO FIT THE MAIN OVEN SHELVES

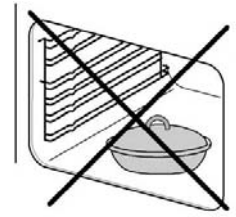
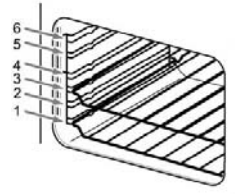
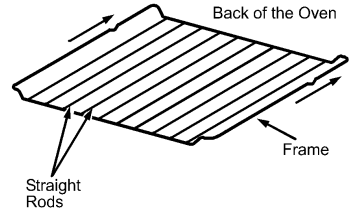
The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. To remove a shelf slide the shelf towards you until the shelf stop is reached. Tilt shelf up at the front so that the stops clear the side supports. Lift shelf clear. To install a shelf, reverse the above steps. Each shelf position has an upper and lower support wire, ensure the shelf is placed between these two support wires.

HINTS AND TIPS

- Arrange the shelves in the required positions before switching the oven ON. Shelf positions are counted from the bottom upwards.
- When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.
- It is recommended that when baking larger quantities the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.
- **Do not** place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.



Do not place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.



OVEN COOKING CHART

The temperature and baking times are for guidance only, as these will depend on the consistency of the various ingredients and the number, type and size of baking tray or tins used. It may be necessary to increase or decrease the temperature to suit individual preference and requirements.

For best results, moist recipes (for example pizza, fruit flans etc) should be baked on one level. To ensure optimal performance when cooking convenience foods, pizza or frozen and chilled ready meal, always preheat the oven first.

Food	FAN OVEN		CONVENTIONAL OVEN		
	Position	Cooking Temp °C	Shelf Position	Cooking Temp °C	APPROX COOK TIME (h)
Biscuits	Shelf positions	180 - 190	3	180 - 190	0:10 – 0:25
Bread		200 - 220	3	210 - 220	0:25 – 0:35
Casseroles	are not critical	130 - 160	3	150 - 180	1:30 – 2:30
Cakes: Small & Queen		160 – 170	3	170 - 180	0:18 – 0:30
Sponges	but ensure	160 - 170	3	170 - 180	0:20 – 0:35
Madeira		140 - 150	3	160 - 170	1:15 – 1:45
Rich Fruit	that oven shelves are	130 - 140	3	150 - 160	2:00 – 2:45
Christmas		130 - 140	2	130 - 140	3:00 – 4:45
					Depends on size
Fish	evenly	170 - 190	3	170 - 190	0:20 – 0:30
Fruit Pies and Crumbles	spaced	190 - 200	3	190 - 200	0:40 – 0:60
Milk Puddings		130 - 140	3	130 - 140	1:15 – 2:00
Pastry: Choux	when more than one	190 - 200	3	160 - 170	0:30 – 0:40
Shortcrust		190 - 200	3	190 - 200	0:15 – 0:25
Flaky	is used	210 - 220	3	210 - 220	0:25 – 0:45
Puff		210 - 220	3	210 - 220	0:25 – 0:45
Plate Tarts		180 - 190	3	190 - 200	0:25 – 0:50
Quiches/Flans		170 - 180	3	190 - 200	0:25 – 0:50
Scones		210 - 220	4	220 - 230	0:08 – 0:17

Note: Shelf positions are counted from the bottom of the oven.

ROASTING CHART

INTERNAL TEMPERATURES – Rare : 50-60°C; Medium : 60-70°C; Well done : 70-80°C		
MEAT	TEMPERATURE	COOKING TIME
Beef/ Beef boned	160-180°C	20-35 minutes per ½kg (1lb) and 20-35 minutes over
Mutton/Lamb	160-180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Pork/Veal/Ham	160-180°C	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Chicken	160-180°C	15-20 minutes per ½kg (1lb) and 20 minutes over
Turkey/Goose	160-180°C	15-20 minutes per ½kg (1lb) up to 3½kg (7lb) then 10 minutes per ½kg (1lb) over 3½kg (7lb)
Duck	160-180°C	25-35 minutes per ½kg (1lb) and 25-30 minutes over
Pheasant	160-180°C	35-40 minutes per ½kg (1lb) and 35-40 minutes over
Rabbit	160-180°C	20 minutes per ½kg (1lb) and 20 minutes over

The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints.

Wrap joints in foil if preferred, for extra browning uncover for the last 20 – 30 min. cooking time.

FAN ROASTING

Fan Roasting in the main oven offers an alternative method of cooking food items normally associated with conventional grilling.

Fan Roasting helps to minimise cooking smells in the kitchen and allows you to grill with the oven door closed. With the exception of toast and rare steaks you can Fan Roast all the foods you would normally cook under a conventional grill.


The lower part of the oven can be used to cook accompaniments at the same time, e.g. tomatoes and mushrooms with a mixed grill or breakfast.


Dishes prepared in advance such as shepherd's pie, lasagne and au gratins can be heated through and browned on the top using the Fan Roasting function.

COOKING TIMES

Cooking is more gentle, therefore food generally takes a little longer to cook when Fan Roasting compared with conventional grilling. One of the advantages is that larger quantities can be cooked at the same time.

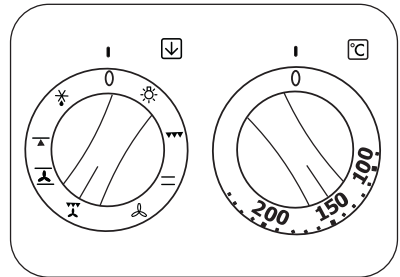
USING FAN ROASTING

 **Always Fan Roast with the oven door closed and with the grill pan handle removed.**

- Turn the main oven multifunction selector to Fan Roasting. 
- Turn the main oven temperature control to the required setting.

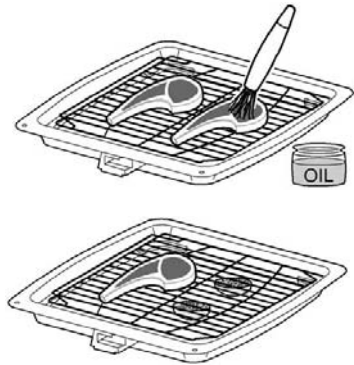
THINGS TO NOTE

- The cooling fan for the controls may operate after a time.
- The interior-lighting will illuminate.
- If an automatic programme has been set, the oven fan and light do not come on until cooking begins.
- Some internal noise may be heard during operation. This is quite normal.



i HINTS AND TIPS

- Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.
- Most food should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food.
- Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meats, or in a separate dish on a lower shelf.
- Foods will cook more quickly the closer they are to the grill element and the higher the temperatures selected. Be prepared to adjust temperatures and shelf positions during cooking if necessary.
- Turn food over during cooking as necessary.
- Ensure that ready prepared or cooked chilled dishes e.g. shepherds pie, moussaka, lasagne, etc., are piping hot throughout before serving.
- A temperature range of 140°C - 220° is suitable for most foods. Be prepared to make suitable adjustments during cooking to suit individual requirements. If Fan Roasting on more than one level, it may be necessary to interchange the food on the shelves during cooking.



FAN ROASTING CHART

FOOD	POSITION	TEMP (°C)	TIME (mins In total)
Bacon Rashers	4	200	8-12
Beefburgers	4	190	10-15
Chicken Joints	3	160	35-45
Chops - Lamb/Pork	4	170	20-35
Fish - Whole			
Trout/Mackerel	4	170	10-20
Filletts - Plaice/Cod	5	170	10-20
Kebabs	5	170	20-30
Kidneys - Lamb/Pig	4	180	10-15
Liver - Lamb/Pig	4	190	10-15
Sausages	4	190	10-15
Steaks - Medium	5	220	8-10 each side
Steaks - Well Done	5	220	10-15 each side
Heating through and Browning, e.g. Au-gratin, Lasagne, Shepherds Pie.	4	170	20 depends on size


NOTE: Shelf positions are counted from the bottom of the oven.

Times quoted above are given as a guide and should be adjusted to suit personal taste.

PIZZA

This setting can be used for foods such as pizza where base browning and crispness are required.

USING PIZZA

- Turn the main oven multifunction selector to Pizza. 
- Turn the main oven temperature control to the required setting.

THINGS TO NOTE

- The cooling fan for the controls may operate after a time.
- The interior-lighting will illuminate.
- If an automatic programme has been set, the oven fan and light do not come on until cooking begins.
- Some internal noise may be heard during operation. This is quite normal.

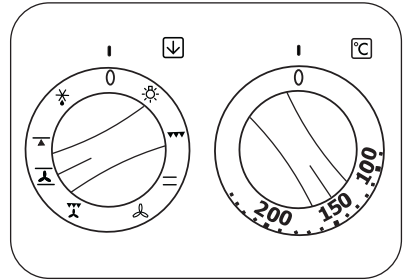
HINTS AND TIPS

- Single level cooking using the middle shelf position gives best results.
- Ensure that food is placed centrally on the shelf for maximum air circulation.
- Be guided by the cook times and temperatures given on any packaging.
- Some pizzas should be cooked directly on the oven shelf. To prevent soiling the oven base, place a baking tray in one of the lower shelf positions.



Do not place dishes, tins and trays directly on the oven base, as it will become very hot damage will occur.


- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.



BOTTOM HEAT

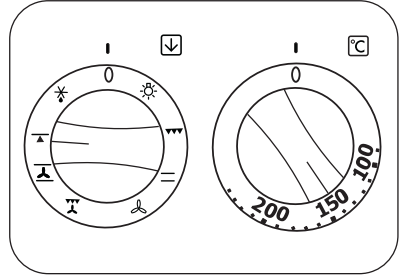
This function uses the lower element to give single level cooking. This is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans.

USING BOTTOM HEAT

- Turn the main oven multifunction selector to Bottom Heat. 
- Turn the main oven temperature control to the required setting.

THINGS TO NOTE

- The interior-lighting will illuminate.
- The indicator neon will glow. It may turn ON and OFF during use to show that the setting is being maintained.
- The cooling fan for the controls may operate after a time.
- If an automatic cooking programme is set, the oven fan and oven light do not come on until cooking begins.




Do not place dishes, tins and trays directly onto the oven base as it becomes very hot and damage will occur.



DEFROST

This main oven function defrosts most foods faster than more conventional methods. It is particularly suitable for delicate frozen foods which are to be served cold e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones, etc.

USING DEFROST

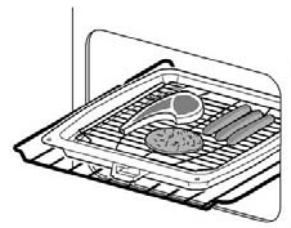
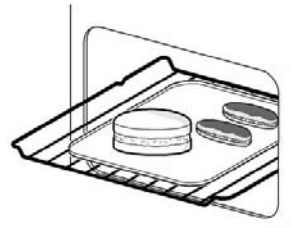
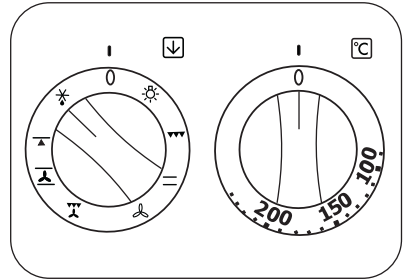
- Turn the main oven multifunction temperature control to Defrost. 

THINGS TO NOTE

- The oven fan and interior-lighting will come on.
- The cooling fan does not operate.

HINTS AND TIPS

- Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.
- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function. Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 – 2 hours.
- A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.
- Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.
- All joints of meat and poultry must be thawed thoroughly before cooking.
- Always cook thoroughly immediately after thawing.
- **Do not** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge, once it has cooled.
- Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.



CARE AND CLEANING



Before cleaning always allow the appliance to cool down before switching off at the electricity supply.

CLEANING MATERIALS

Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach should **NOT** be used as they may dull the surface finishes. Harsh abrasives and scourers should also be avoided.

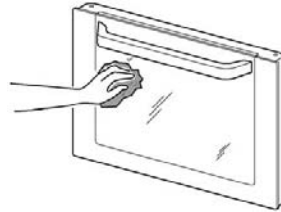


CLEANING THE OUTSIDE OF THE APPLIANCE

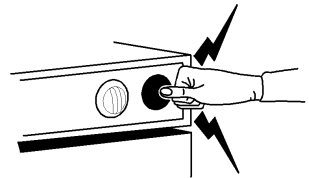
Do not use abrasive cleaning materials e.g. Hob Brite, Brillo pads or scourers on painted or printed finishes as damage may occur. Regularly wipe over the control panel, doors and appliance sides using a soft cloth and hot soapy water. To prevent streaking finish with a soft cloth.

Stainless Steel cream cleaners are abrasive and should be avoided as they may dull the surface finish.

Any spillage on the stainless steel finish must be wiped off immediately.



Do not attempt to remove any of the control knobs from the appliance as this may cause damage and is a safety hazard.

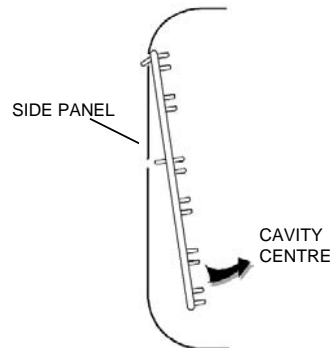


CLEANING THE CONTROL KNOBS AND HANDLES

It is strongly recommended that only hot soapy water is used for cleaning the control knobs and handles. **ANY OTHER CLEANING MATERIALS MAY DULL THE SURFACE FINISH.**

REMOVING AND REPLACING THE WIREWORK RUNNERS

1. Remove all shelves and furniture from the oven.
2. Hold the wirework at the bottom, unclip from the cavity side and gently pull towards the centre of the oven.
3. Unhook the runner at the top and remove from the cavity.
4. To replace the runners, hook the wirework side runner into the cavity, slide back and press into place.



Ensure the wirework runners are firmly in position before replacing the oven shelves.

CLEANING THE HOB

Clean the hotplate top using a mild abrasive. Take care not to damage the spark electrodes. If the spark electrodes are damaged the burners will not light. You can remove the pan supports, burner caps and burner crowns to clean them. Again take care not to damage the spark electrodes.

Clean the burner crowns and pan supports by soaking them in very hot soapy water. Aluminium based saucepans can leave shiny metal marks on the pan supports. You can remove any stubborn stains by scouring with a soap impregnated steel wool pad. If you look after the burner crowns and pan supports in this way they will stay reasonably clean. However the surface will dull with time.

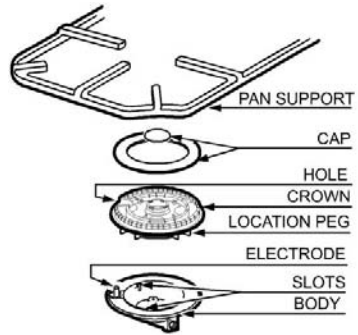
After cleaning the appliance parts, dry them thoroughly before you put them back.

WHEN REPLACING HOTPLATE BURNER PARTS

1. Crown to body. (**Do not** try to force the crown on to the body).

Make sure that the hole in the crown is over the electrode. Check that the location pegs sit in the slots in the body. When the crown is in this position let it fall freely on to the body. Check that the crown can be moved slightly from side to side.

2. Cap to crown. Place cap centrally on the top of crown (enamel side up). Move sideways and front to back to check the cap is properly fitted.
3. Check for ignition. If a burner will not light then you need to check the crown and cap positions.



CLEANING THE SHELVES, WIRE-WORK RUNNERS AND GRILL/OVEN FURNITURE

All removable parts, except the grill pan handle can be washed in the dishwasher.

The grill pan, grill pan grid, oven shelves and wirework runners may be cleaned using a soap impregnated steel wool pad. Soaking first in hot soapy water will make cleaning easier.

CLEANING INSIDE THE GRILL AND OVEN COMPARTMENTS

The sides and back of the grill/second oven and main oven compartments are coated with a special Stayclean coating. They should not be cleaned manually.

The vitreous enamel main oven base and grill compartment base can be cleaned using normal oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.



Aerosol cleaners must not come into contact with elements, the door seal, or any painted finishes as this may cause damage.



HINTS AND TIPS



Aerosol cleaners must not be used on Stayclean surfaces.

Stayclean surfaces destroy splashes of food and fats when the oven temperature is raised to around 220°C.

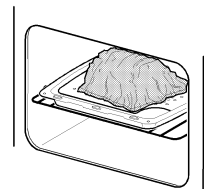
It is a good idea to run the oven for an hour or two per week to ensure continued good performance from the Stayclean finish.

Slight discolouration and polishing of the Stayclean surfaces may occur in time. This **DOES NOT** affect the Stayclean properties in any way.

Use minimal, if any, extra oil or fat when roasting meat, potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.

It is NOT necessary to add water to a meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking – even at normal temperatures, as well as causing condensation.

Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.



CLEANING THE DOOR(S)



To prevent damaging or weakening the door glass panels avoid the use of the following:

- Household detergents and bleaches
- Impregnated pads unsuitable for non-stick saucepans
- Brillo/Ajax pads or steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

CLEANING BETWEEN THE OUTER AND INNER DOOR GLASS

The inner door glass is removable for cleaning.

TO REMOVE THE INNER GLASS

Open the oven door to gain access to the top of the oven door.

To remove the top trim:-

Second Oven - Carefully pull the trim away from the door and lift off.

Main Oven - Carefully push the trim towards the oven. Remove the seal.

Hold the door glass securely in place with one hand before sliding the glass out with the other hand.

Clean the outer and inner glass using hot soapy water or Hob Brite cleaner may be used. **Do not** use Hob Brite on the Stainless Steel or painted finishes. Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the outer door.



If the door glass panel becomes chipped or has deep scratches the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Please contact your local Service Force Centre who will be pleased to advise further.

TO REPLACE THE INNER GLASS

To ensure the glass is properly located the text 'This side up' should be facing towards you at the top edge of the door and facing into the cavity.

Holding the glass with both hands, gently slide the glass into the side trims of the oven door. Always ensure that the glass is returned to the same side trim it was removed from.

Replace the seal on the main oven door if removed.

To replace the trim, line up the clips on the underside of the trim with the connectors at the top of the door.

Carefully slide the trim towards the door.

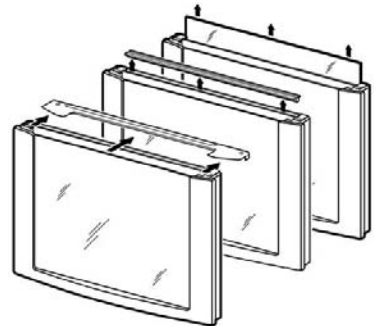
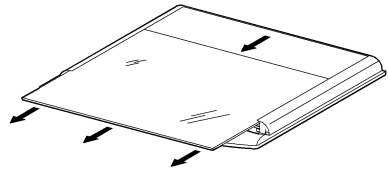
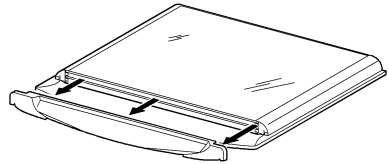
Ensure the trim is securely in place before closing the oven door.



Do not attempt to use the oven without the glass being in place.



Warning! Number of glasses depends on model. Your appliance might have only two glasses.



Please note that the door glass on your product may differ in type and shape from that shown in the diagram.

REPLACING AN INTERIOR-LIGHTING BULB

The type of bulb required is a 300°C 40 watt small Edison Screw.



Disconnect the appliance from the electricity supply before replacing the bulb.

1. Make sure the appliance is cool before replacing the bulb.
2. Open the door and remove the shelves and wirework runners.
3. Remove the glass cover by turning it to the left.
4. Unscrew the bulb by turning it to the left.
5. Fit a new bulb and then replace the glass bulb cover.
6. Refit the wirework runners and replace the oven shelves.
7. Restore the electricity supply and reset the time of day.



SOMETHING NOT WORKING?

Please carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one which you can solve yourself without the expense of a service call.

In-guarantee customers should make sure that the checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that proof of purchase is required for in-guarantee service calls.

PROBLEM	POSSIBLE SOLUTION
The grill, ovens and timer do not work.	<p>Check that the appliance has been wired in to the appliance supply and is switched on at the wall.</p> <p>Check that there is not a problem with your gas supply. You can do this by making sure the other gas appliances such as central heating or gas fires are working.</p> <p>Check that the main appliance fuse is working.</p> <p>If you have checked the above: Allow the appliance to cool for a couple of hours. The appliance should now be working normally.</p>
The grill and second oven work but the main oven does not.	<p>Check that the time of day has been set on the clock. Check that the oven is set for manual cooking.</p>
The timer does not work.	<p>Check that the instructions for the operation of the timer are being closely followed.</p>
The indicator neons are not working correctly.	<p>Check that you have selected only the function you require. Ensure all other controls are in the Off position.</p>
The oven is not cooking evenly.	<p>Check that the appliance is correctly installed and is level.</p> <p>Check that the recommended temperatures and shelf positions are being used.</p>
The interior-lighting fails to illuminate.	<p>The interior-lighting bulb may need replacing.</p> <p>If the Main Oven is set for automatic cooking the interior-lighting will illuminate when the cook time begins.</p>
The oven temperature is too high or too low.	<p>Check that the recommended temperatures and shelf positions are being used. Be prepared to adjust the temperature up or down slightly to achieve the results you want.</p> <p>Refer to section 'Using The Main Oven'.</p>
The cooling fan does not work.	<p>Check that there is not a problem with your electricity supply.</p>
The hob burners will not light.	<p>Ensure the burner parts have been placed correctly.</p> <p>Check that there is not a problem with your gas supply. You can do this by making sure the other gas appliances such as central heating or gas fires are working.</p>
The flame colour is orange/yellow.	<p>Due to the design of the burner the flame can appear to be orange /yellow (flame disturbance) in certain areas of the burner this is a natural occurrence.</p>
The burner is not igniting or only partially lighting.	<p>Check that the burner is dry and that food spillage or cleaning fluids are not present on the burner. This can be dried with a cloth and stubborn marks cleaned away with a dry nylon brush (old toothbrush etc).</p>
The burner sounds noisy.	<p>It is natural for the burners to emit noise as the gas is being drawn through the burner and may reduce as they heat up.</p>
The burner is emitting a popping sound.	<p>This is a natural occurrence when the burner is alight and does not affect the performance of the burner.</p>
Noise.	<p>It is normal for some metal parts on the cooker to produce noise when in use, this is due to expansion and contraction when heating up and cooling down.</p>

SERVICE AND SPARE PARTS

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning:-

0870 5 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk.

Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working?".

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate).
5. The purchase date.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.

CUSTOMER CARE DEPARTMENT

For general enquires concerning your AEG-Electrolux appliance or for further information on AEG-Electrolux products, please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.aeg-electrolux.co.uk

Customer Care Department
AEG-Electrolux
Major Appliances
Addington Way
Luton
Bedfordshire
LU4 9QQ
Tel: 0870 5 350350 (*)

*calls to this number may be recorded for training purposes.

GUARANTEE CONDITIONS

Standard guarantee conditions

We, AEG-ELECTROLUX, undertake that if within 12 months of the date of purchase this AEG-ELECTROLUX appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will at our discretion repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity or gas supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.
- Home visits are made between 8.30 am and 5.30 pm Mon-Fri excluding bank holidays. Visits may be available outside these hours in which case a charge will be made.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are the subject of rental agreements.
- Products of AEG-ELECTROLUX manufacture which are not marketed by AEG-ELECTROLUX.

TECHNICAL DETAILS

DIMENSIONS

Height:	900 mm (nominal)
Width:	600 mm (nominal)
Depth:	600 mm (to front of door panel)
Weight:	60Kg Net

Space for fixing at hotplate level 2mm minimum clearance.

Space for fixing above hotplate level See important note 'Location of Appliance'.

Minimum space above hotplate 650mm (If cooker hood is fitted refer to the cooker hood installations.

Minimum distance from rear wall 5mm (spacer given by pressed spacer on vent panel).

CONNECTIONS

Gas connection:- Rear left hand side of appliance at hotplate level Rc ½ (½" B.S.P. female)

Electrical connection:- 230 - 240 V 50 Hz Mains connected at rear centre of appliance using at least 6mm² multi core PVC insulated cable.

LOADING INFO: Electric ovens

Voltage: 230-240 Volts AC 50Hz

Wattage: 4.4 - 4.8kW

LOADING INFO: Gas hotplate

	Natural Gas			
	R.H.F	R.H.R	L.H.R.	L.H.F.
Heat Input	1.0kW (3412 Btu/h)	1.9kW (6483 Btu/h)	1.9kW (6483 Btu/h)	3.4kW (11600 Btu/h)
Injector marking	070	096	096	136

GENERAL

Ignition (H.T. Spark)

Spark Gap 3-4mm

GAS CATERGORY

CAT. I_{2H}

COUNTRIES OF DESTINATION

GB

CE This appliance complies with: European Council Directives Low voltage Directive 73/23/EEC, Gas Directive 90/396/EEC EMC Directive 89/336/EEC, CE Marking Directive 93/68/EEC. Energy Label Directive 2002/40/EC.

INSTALLATION INSTRUCTIONS

IMPORTANT - SAFETY REQUIREMENTS

Check that this model is suitable for the type of supply available. This appliance must be installed and/or serviced by a competent person, in accordance with the Gas Safety (Installation and Use) Regulations Current Editions and the IEE Wiring Regulations. Detailed recommendations are contained in the following British Standards Codes of Practice - BS.5440: Par 2 and BS.6891. All British Standards must be 'Current Editions'.



This appliance must be installed by a qualified electrician / competent person (Gas Safe Register registered)

Safety may be impaired if installation is not carried out in accordance with these instructions.

Before connecting the appliance make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. This is situated on the lower front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).

Do not alter the electrical circuitry of this appliance.



This appliance is not suitable for installation in flats or other multi occupancy dwellings as defined in clause 8.2.1 of IGE/G/5.

PROVISION FOR VENTILATION

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with the current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

The room containing the appliance should have an air supply in accordance with BS.5440: Part 2 Current Edition. All rooms require an openable window or equivalent and some rooms will require a permanent vent as well. For room volumes up to 5m³ an air vent of 100cm² is required; for room volumes between 5m³ and 10m³ an air vent of 50cm² is required. If the room has a door that opens directly to the outside, no air vent is required. For room volumes that exceed 11m³ no air vent is required. If there are other fuel burning appliances in the same room, BS.5440: Part 2 Current Edition should be consulted to determine the requisite air vent requirements.

Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

MOVING YOUR APPLIANCE

You may damage some soft or badly fitted floor coverings when you move the appliance. The floor covering under the appliance should be securely fixed so it does not ruck up when you move the appliance across it. Alternatively you could remove the floor covering. This appliance is heavy and care must be taken when moving it. **Do not** try to move the appliance by pulling the door handles.

To move the appliance open the grill door. Raise the appliance off its front feet by lifting it from inside the oven. Pull the appliance forward. When you replace the appliance push it back to the stop and make sure there is the same gap at each rear corner.

FOR YOUR SAFETY

Do not try to disconnect the appliance from the gas supply if the supply pipe does not have a bayonet connection, as described in the installation instructions. If this is the case contact the person who installed the appliance.

LOCATION OF APPLIANCE

This appliance must not be installed in a bed-sitting room of volume less than 20m³ or in a bathroom, shower room or garage. It is essential that the appliance is positioned as Fig 1. a. Shelves, wall cabinets and cooker hoods must be fitted a minimum of 650mm directly above the top of the hotplate (or greater for cooker hoods if recommended by manufacturers instructions) and 400mm above the hotplate when fitted in line with the outside of the appliance. If the units are intended to be fitted adjacent to the appliance but less than 400mm above the hotplate, then a minimum space of 50mm must be maintained between the sides of the unit and the appliance as Fig 1.b. Curtains must not be fitted immediately behind the appliance or within 150mm of the sides of the hotplate. If fitted next to or between two base units a minimum space of 2mm must be left between each unit and the sides of the appliance. The levelling feet fitted to the appliance will achieve a nominal height to hotplate of 907mm + / - 5mm.

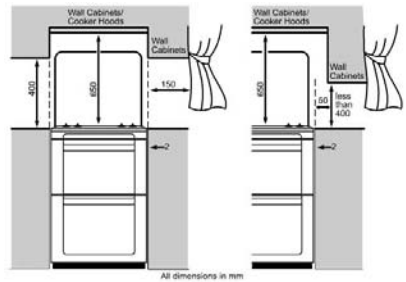


Fig 1.a

Fig 1.b

LEVELLING THE APPLIANCE

Adjustment to suit floor conditions or height is obtained by rotating clockwise or anti clockwise the feet at the front and rear of the appliance. A spirit level should be placed on one of the shelves to confirm the appliance is correctly levelled.

CONNECTING TO THE ELECTRICITY SUPPLY



Warning: This appliance must be earthed. Do not earth this appliance to the gas supply piping. Connect to 230 - 240V AC supply only.

- The electrical connection should be made using a double pole isolating switch (cooker socket) with at least 3mm contact separation in all poles. The cable must have conductors of sufficiently high cross-sectional area to prevent overheating and deterioration.
- We recommend you use a new length of 6mm² twin core and earthed cable to ensure your safety.
- Make connection as shown in Fig 2 by proceeding as follows:-
- Preform wires to the appropriate shape to suit fitting into the mains terminal block.
- Strip inner insulation on wires using wire strippers.
- Twist the bared wires using pliers.
- Cut bared wires 10mm away from the end of the inner insulation. Where uninsulated Earth wires are used ensure they are suitably sheathed to leave 10mm bare wire to fit into the terminal.
- Clamp bare wires into the relevant terminal (Fig. 2.) and check they are held by tugging each one in turn.
- Ensure **all** screws are securely tightened.
- Clamp the mains cable securely ensuring 5mm of the outer insulation is inside the terminal block and that the wires are not taut but not so slack as to cause any fouling.
- Connect the remaining end of the mains cable to the appliance to the appliance point / junction box.
- Place fuse / miniature circuit breaker in circuit and switch on at mains.

When refitting the mains terminal cover, ensure that the lower tabs are located inside the bottom edge of the aperture, before fixing the two screws into the top edge of the mains terminal cover. See Fig.3. Ensure that the cover is securely fastened.

NOTE: HOUSE CIRCUIT

Earth leakage / continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

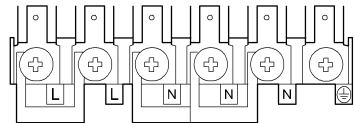


Fig.2.

ENSURE THAT THE LINKS ARE FITTED AS SHOWN IN FIG.2.

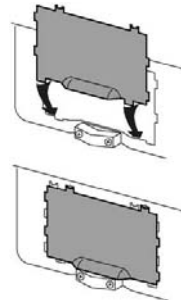


Fig.3.

CONNECTING TO GAS SUPPLY

This appliance is designed to be installed with an appliance flexible connection only. Supply piping should not be less than R³/8. Connection is made to the Rc ½ (½" B.S.P.) female threaded entry pipe located just below the hotplate level on the rear left hand side of the appliance. **NOTE: ONLY LIQUID SEALANTS TO BE USED WHEN INLET GAS PIPE IS FITTED I.E.: DO NOT USE P.T.F.E. SEALANT TAPE.** Carry out a gas tightness test after connecting to the gas supply. The gas bayonet connector must be fitted in the shaded area indicated in Fig.4. Take into account that it must be possible to pull the appliance forward sufficiently. Ensure the hose does not become trapped when pushing the appliance into position.

IMPORTANT: FLEXIBLE TUBING USED MUST COMPLY WITH BS.669 CURRENT EDITION.

FITTING THE STABILITY CHAIN

It is recommended that if the appliance is to be installed with a flexible supply pipe, a stability chain be fitted and is available from your supplier (see Important Safety Requirements). These instructions should be read in conjunction with any leaflet packed with the stability chain.

1. Place the appliance in its intended position and level appliance.
2. Mark a position 100mm from the top of the rear right hand corner.
3. Measure down 150mm from this point. This gives the position of the wall anchor point for the stability chain.
4. The stability chain anchor point on the appliance is shown in the diagram Fig. 5.

PRESSURE TESTING

1. The Triple crown injector is used as a pressure test point.
2. Connect the pressure gauge to the Triple crown injector.
3. Check the supply pressure by turning the Triple crown burner on and one other hotplate burner full on and light the appropriate burner. The pressure should be 20mbar
4. Turn off the taps, disconnect the pressure gauge.
5. Check operation of each hotplate burner.

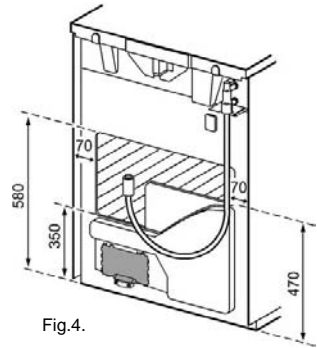


Fig.4.

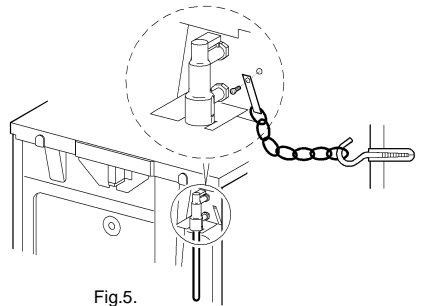


Fig.5.

CHECKING THE GRILL

Place the grill pan containing the grid into the grill compartment. Open the grill door and turn the grill control to full on. Visually check that the elements are heating up.

CHECKING THE HOTPLATE

Lift the lid. Fit the burner crowns and caps ensuring that they are correctly seated.
Fit the pan supports. Check each of the hotplate burners in turn by turning the hotplate tap to its full on position and pushing the ignition button.

As soon as the burners are lit the button can be released.

CHECKING LID SHUT-OFF DEVICE

1. Lift the lid
2. Turn one hotplate tap to its full on position and push the ignition button.
3. Close lid. There should now be no gas supply to the hotplate and the burner will go out.
4. Turn off the hotplate and lift the lid. The gas supply should now be restored to the hotplate, when the tap is turned on.

CHECKING THE TOP OVEN

1. Ensure the oven door is closed.
2. Turn on the top oven thermostat to the highest setting.
3. Ensure that the oven is heating up by checking firstly that the oven neon illuminates.
4. After a short period the heat from the oven element may be felt with the oven door open.

CHECKING THE MAIN OVEN

1. Turn on the main oven thermostat to the highest setting.
2. Ensure the oven is heating up by checking firstly that the oven neon illuminates.
3. After a short period the heat from the oven element may be felt with the oven door open.
4. Check that the oven light and the oven fan are functioning.

TO SET THE TIME OF DAY

Please refer to the Timer section.

GENERAL NOTE

Instruct the user on how to use the appliance and its ignition system. Refer the user to the wording on the inside cover which gives advice on the safe operation of the appliance.

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